(X6) DATE

Hawaii Dept. of Health, Office of Health Care Assurance

STATEMENT OF DEFICIENCIES (X1) PROVIDER/SUPPLIER/CLIA		(X2) MULTIPLE CONSTRUCTION		(X3) DATE SURVEY		
AND PLAN OF CORRECTION IDENTIFICATION NUMBER:		A. BUILDING:		COMPLETED		
		125045	B. WING		03/06/2020	
NAME OF D	ROVIDER OR SUPPLIER	STDEET AD	DRESS, CITY, STA	ATE ZIR CODE	,	_
NAME OF I	NOVIDEN ON 3011 EIEN		NUENUE AVE			
HALE AN	UENUE RESTORATIVE O	CARE HILO, HI				
(X4) ID PREFIX TAG	(EACH DEFICIENC	ATEMENT OF DEFICIENCIES YMUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD CROSS-REFERENCED TO THE APPROPE DEFICIENCY)	BE COMPLETE	
4 000	Initial Comments		4 000			
	A re-licensing survey 03/06/2020. The faci residents at the entra	ility reported a census of 101				
4 136	11-94.1-30 Resident	care	4 136		4/20/20	
	The facility shall have written policies and procedures that address all aspects of resident care needs to assist the resident to attain and maintain the highest practicable health and medical status, including but not limited to: (1) Respiratory care including ventilator use; (2) Dialysis; (3) Skin care and prevention of skin breakdown; (4) Nutrition and hydration; (5) Fall prevention; (6) Use of restraints; (7) Communication; and (8) Care that addresses appropriate growth and development when the facility provides care to infants, children, and youth.					
	facility failed to ensur sampled received the promote healing of ar resulting in harm, and sufficient fluid intake resulting in the provis Findings include: 1) On 01/24/20, R77 acute hospital with a	n, record review, and embers and family, the re 1 of 4 residents (R) 77 e treatment and services to n existing pressure injury d ensure R77 received to maintain proper hydration		R77 was admitted status post repair of displaced intertrochanteric fracture of left femur and required extensive physical assist with bed mobility. R77 continuous reside in this facility after a successful completion of her rehab stay. R77 sheel injury resolved on 4/8/20. The coccyx wound has significantly improved to the facility wan active UTI with E.coli with antibiotic treatment. On 3/18/20 her course of antibiotics was completed to treat her urinary tract infection. UTI resolved.	the sical es to left red. vith	

Office of Health Care Assurance

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

Electronically Signed 04/24/20

TITLE

STATE FORM 6899 MOGL11 If continuation sheet 1 of 10

Hawaii Dept. of Health, Office of Health Care Assurance

	OF DEFICIENCIES OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION A. BUILDING:		(X3) DATE SURVEY COMPLETED				
		125045	B. WING		03/06/2020				
NAME OF P	ROVIDER OR SUPPLIER	STREET AD	DRESS, CITY, STA	ATE, ZIP CODE					
LIAI E ANI	HALE ANUENUE RESTORATIVE CARE 1333 WAIANUENUE AVENUE								
HALE AN	DENUE RESTORATIVE C	HILO, HI	96720						
(X4) ID PREFIX TAG			ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD CROSS-REFERENCED TO THE APPROPE DEFICIENCY)	BE COMPLETE				
4 136	Continued From page	: 1	4 136						
4 136	discontinued on 01/21 coccyx Stag1 PI was worsened to unstage tissue injury (DTI). O a facility acquired Sta (requiring floating of h 02/27/20, R77 was prapproximately three of for an asymptomatic of the "Nursing - V1" found R77 also facility-acquired pressheel (onset of 02/18/2 the Stage 2 pressure worsened. The asset documented, R77 had to the coccyx (1.5 cm The interventions incl (change every three of mattress. R77's asset superficial open area A&D ointment every sassessment on 02/08 the pressure injury (1 treatment changed to hydrocolloid dressing noted the pressure in 0.3 cm x 0). On 02/18/20, Interver heel (splint boot) was Stage 2 pressure injury documentation noted coccyx worsened (5.5 and, then assessed as	then a Stage 2 PI, and able with possible deep n 02/18/20, R77 developed ge 2 PI on the left heel neel and splint). On ovided intravenous fluids for lays, and started antibiotics urinary tract infection. evening of 03/05/20 a gr. Wound Observation Tool had a Stage 2 sure injury to the left medial 20). Further review found injury to the coccyx sement of 01/24/20 d a Stage 1 pressure injury x 1.5 cm x 0) on admission. uded foam dressing lays) and pressure relieving resement on 01/31/20 noted a and treatment changed to	4 136	actively participating in meal and fluid intake Identification of others A full house audit was completed of resident Braden Scores to identify residents at risk for pressure injuries. audit revealed 5 additional residents i high risk category. Of the 5 identified discharged from the facility with no pressure injury and skin intact. The remaining residents was reviewed. Fhouse audits were also conducted for hydration. An audit of 13 additional residents were identified to be at risk poor hydration. On 3/5/2020, an IDT (RAR) was conducted to add intervento the identified residents care plans the address this need. One identified at riadmitted with bilateral DTI□s that are resolving. A facility wide audit was completed on 4/16/20 identifying 72 residents with urinary incontinence. Of those residents have symptoms or diagnosis of urinary tract infection. Systematic Changes Nursing staff receive perineal training complete a competency check upon hand annually thereafter. Residents identified at high risk for pohydration as evidence by poor intakes altered labs, IV fluids, and change in consistency, and/or change in physical functioning will be discussed in IDT (Feach week. Interventions will be added physician orders as determined by ID Fluid preferences will be identified on tray card for all residents. CNAs were educated on 3/18/2020, Licensed Nur	The n the d, 4 I ull for tions o sk None and aire or s, fluid al RAR) d to T. the				
		age with 30% purple tissue nd the wound edges were		3/25/2020 which specified that most supplements are to be given between					

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Hawaii Dept. of Health, Office of Health Care Assurance

STATEMENT OF DEFICIENCIES (X1) PROVIDER/SUPPLIER/CLIA AND PLAN OF CORRECTION IDENTIFICATION NUMBER:		(X2) MULTIPLE CONSTRUCTION A. BUILDING:		(X3) DATE SURVEY COMPLETED					
		125045	B. WING		03/06/2020				
NAME OF P	ROVIDER OR SUPPLIER	STREET AL	DDRESS, CITY, ST	ATE, ZIP CODE					
	1333 WAIANUENUE AVENUE								
HALE AN	JENUE RESTORATIVE C	ARE HILO, HI	96720						
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)		ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD CROSS-REFERENCED TO THE APPROPE DEFICIENCY)	BE COMPLETE				
4 136	Continued From page	2	4 136						
	irregular with several open areas and areas of broken skin throughout. The treatment for hydrocolloid dressing was continued. Also started on IV fluids starting on 02/27/20, R77 had signs and symptoms of dehydration. The last 03/05/20 assessment noted the pressure injury is unchanged and presented with three open areas, and slough and necrotic tissue. The treatment changed to foam dressing with silvercel. 2) Resident (R)77 was admitted to the facility on 01/24/20 with the following diagnoses: displaced intertrochanteric fracture of left femur, subsequent encounter for closed fracture with routine healing; difficulty in walking; dysphagia; cognitive communication deficit, urinary tract infection (e. coli); and type 2 diabetes mellitus			meals for added hydration. Nursing a monitor % consumed. This will promobeverages of choice at meals and additional fluids/nutrition between meals and the time of admission, weekly for the first 4 weeks, then monthly thereafter. Braden scores will be reviewed weekly identify those at high risk for skin breakdown. For residents identified, or plans will be updated to include off loa and position changes. Skin checks a wound observations will be audited eaweek by the DON/Unit Mangers/ or designee to ensure care plans and treatments reflect prevention and provinced to DON for follow up and additional training of nurses as needed.	ote als. rses e y to care ading adh ach mote e				
	observed with an IV r his/her left hand. Sut lunch found R77 in the Ensure Clear, fruit, ca and Magic Cup on the with R77 during lunch observed in the dining was feeding him/hers eggs, corn beef hash hot cereal. Througho was observed to sit wobservation when resobservation of the brefound R77 sitting alor there was no Ensure	ne initial tour, R77 was needle inserted on the top of osequent observation at e dining room with tofu, arrots, okai with ume, chili e tray. A staff member sat n. On 03/04/20 R77 was g room for breakfast. R77 elf. R77's breakfast try had personal to the meal, staff member with resident and there was ident was sitting alone. The eakfast meal on 03/06/20 ne with partially eaten food, Clear on the tray. A staff dining area and was asked		Monitoring of systemic changes Skin checks and wound observation t will be audited each week by the DON Mangers/ designee to ensure care pla and treatments reflect prevention and promote pressure injury resolution. results of these audits will be discusse Resident at Risk (RAR) meetings wee MDS or designee will conduct weekly reviews of the Braden Assessments completed that week to ensure accura of assessment, and ensure care plan treatments are updated and reflective the current status of the resident. SDC or designee will complete Visual Observation audits weekly for 2 identi residents to determine if they are in p position according to the care plan an status. The results of these audits will	I/Unit ins The ed at ekly. acy and of fied roper d				

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Hawaii Dept. of Health, Office of Health Care Assurance

	ATEMENT OF DEFICIENCIES (X1) PROVIDER/SUPPLIER/CLIA (X2) MULTIPLE CONSTRUCTION ID PLAN OF CORRECTION (X1) PROVIDER/SUPPLIER/CLIA (X2) MULTIPLE CONSTRUCTION A. BUILDING:		(X3) DATE SURVEY COMPLETED		
		125045	B. WING		03/06/2020
	ROVIDER OR SUPPLIER JENUE RESTORATIVE C	1333 WAIA	ITE, ZIP CODE		
(X4) ID PREFIX TAG	(EACH DEFICIENCY MUST BE PRECEDED BY FULL		ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD CROSS-REFERENCED TO THE APPROPR DEFICIENCY)	BE COMPLETE
4 136	responded, he/she wo A record review done found progress note of an IV was inserted to fluids were started for progress note of 02/2 R77 receiving IV fluid constipation and cond started on antibiotics	ould have to get it. on 03/05/20 at 08:35 PM lated 02/27/20 documenting the left hand dorsum and IV hydration. Subsequent 8/20 at 0416 documents (IVF) for dehydration, centrated urine. R77 also for asymptomatic urinary The last entry regarding IVF	4 136	provided to the DON/designee for furth review and needed interventions. The DON/designee will report the results of audits for 90 days, along with any corrective action to the QAPI committed for review and further recommendation and until substantial compliance is achieved and maintained. Weekly random observation audit of 2 residents requiring perineal care will be completed by Unit Manager/DON or designee to observe for any education opportunities regarding proper technic RD will complete the hydration audit to ensure residents are offered & encouraged sufficient fluids to maintain proper hydration. Results of these autifor 30 days will be tracked, trended and the QAPI committee to determine whe substantial compliance has been achieved.	f the ee es al ue. o
4 149	(1) A comprehensive each resident and the implementation of days of admission. To shall be developed in physician's admission initial orders. A nursing integrated with an developed by an inter-	shall include but are not g: e nursing assessment of edevelopment and of a plan of care within five the nursing plan of care conjunction with the exphysical examination and the plan of care shall be overall plan of care disciplinary team no later to day after, or simultaneously,	4 149		4/20/20

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Hawaii Dept. of Health, Office of Health Care Assurance

STATEMENT OF DEFICIENCIES (X1) PROVIDER/SUPPLIER/CLIA AND PLAN OF CORRECTION IDENTIFICATION NUMBER:				(X3) DATE SURVEY COMPLETED					
		125045 B. WING			03/06/3030				
		125045			03/06/2020				
NAME OF P	ROVIDER OR SUPPLIER	STREET AL	DRESS, CITY, ST	ATE, ZIP CODE					
	HALE ANUENUE RESTORATIVE CARE								
HALE AN	JENUE RESTORATIVE C	HILO, HI	96720						
(X4) ID PREFIX	SUMMARY STATEMENT OF DEFICIENCIES		ID PREFIX	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD CROSS-REFERENCED TO THE APPROPE	BE COMPLETE				
TAG	NEODEMONT ON		TAG	DEFICIENCY)	W 11 E				
4 149	Continued From page	2 4	4 149						
	 (2) Written nursing observations and summaries of the resident's status recorded, as appropriate, due to changes in the resident's condition, but no less than quarterly; and (3) Ongoing evaluation and monitoring of direct care staff to ensure quality resident care is provided. This Statute is not met as evidenced by: Based on observation, record review, interview with family members and staff members, the facility failed to provide nursing services to assure a resident attains the highest practicable physical well-being, as determined by resident assessments and individual plans of care. Findings include: 								
				Corrective Action R77 was admitted status post repair of displaced intertrochanteric fracture of left femur and required extensive physical assist with bed mobility. R77 continuity reside in this facility after a successful completion of her rehab stay. R77 heel injury resolved on 4/8/20. The	the sical es to l left				
	01/24/20 with a coccy (PI). On 02/08/20, the Subsequently, the coco 02/26/20 as an unstattissue injury (DTI). Refacility-acquired Stage on 02/18/20. Based cause analysis), the face plan to include in prevent skin breakdow. 2) R77 was admitted tract infection (UTI). signs and symptoms	e 2 PI to the left medial heel on an assessment (root acility did not revise R77's nterventions to further		coccyx wound has significantly improve She was also admitted to the facility wan active UTI with E.coli with antibiotic treatment. On 3/18/20 her course of antibiotics was completed to treat her urinary tract infection. UTI resolved. has no active signs of dehydration and actively participating in meal and fluid intake Identification of others On 3/16/20 an audit was completed or resident Braden Scores to identify residents at risk for pressure injuries. audit revealed 5 additional residents in high risk category. Of the 5 identified discharged from the facility with no pressure injury and skin intact. The of	ovith C She d is f The n the d, 4				
	03/01/20. The facility plan to include interven	r did not revise R77's care entions to further prevent illty did not identify fluid		remaining residents were reviewed. C identified at risk admitted with bilatera DTI s that are resolving.	One				

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Hawaii Dept. of Health, Office of Health Care Assurance

STATEMENT OF DEFICIENCIES (X1) PROVIDER/SUPPLIER/CLIA AND PLAN OF CORRECTION IDENTIFICATION NUMBER:		` '		(X3) DATE SURVEY COMPLETED	
		A. DOILDING.	A. BUILDING:		
125045 B. WING				03/06/2020	
NAME OF PROVIDER OR SUPPLIER	STREET AL	DDRESS, CITY, ST	ATE, ZIP CODE		
HALE ANUENUE RESTORATIVE CAR	1333 WA	IANUENUE AVE	NUE		
HALE ANDENUE RESTORATIVE CAP	HILO, HI	96720			
PREFIX (EACH DEFICIENCY M	EMENT OF DEFICIENCIES MUST BE PRECEDED BY FULL CIDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD CROSS-REFERENCED TO THE APPROPE DEFICIENCY)	BE COMPLETE	
4 149 Continued From page 5		4 149			
goals and monitor the recoutput to ensure goals a risk for recurrence of de 3) R77 was admitted to tract infection (UTI). The coli. R77 has received a UTIs and currently is recoprophylactically for a reput. R77 remains at rise dehydration which preventions are the control of	esident's intake and are met. R77 remains at ehydration. the facility with a urinary se identified organism is E. antibiotic treatment for ceiving an antibiotic portedly asymptomatic sk for recurrence of ents organisms from being ation and the long-term is R77 at risk for multi-drug		Systematic Changes Braden Scale will be completed by nu at the time of admission, weekly for the first 4 weeks, then monthly thereafter. Braden scores will be reviewed weekle identify those at high risk for skin breakdown. For residents identified, of plans will be updated to include off loa and position changes. The skin condition for each resident is visualized upon admission and weekle thereafter by the Nurse. Abnormal ski conditions are documented, the physi is notified, and treatment is obtained, appropriate. The skin condition for each resident is visualized by the CNA during bathing routine care. If an abnormal skin come is identified, the nurse is notified for fuevaluation and follow-up. Residents identified at high risk for polydration as evidence by poor intakes altered labs, IV fluids, and change in physical functioning will be discussed in IDT (Feeach week. Interventions will be adde physician orders as determined by ID Fluid preferences will be identified on tray card for all residents. CNAs were educated on 3/18/2020, Licensed Nur 3/25/2020 which specifies that most supplements are to be given between meals for added hydration. Nursing of monitor % consumed. This will promo beverages of choice at meals and additional fluids/nutrition between meal Monitoring of systemic changes Skin checks and wound observation t will be audited each week by the DON Mangers/ or designee to ensure care	y to care ading as / n cian as s and dition inther or s fluid al RAR) d to T. the sees will bite als. pols	

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Hawaii Dept. of Health, Office of Health Care Assurance

STATEMENT	T OF DEFICIENCIES DF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	, ,	(X2) MULTIPLE CONSTRUCTION A. BUILDING:		(X3) DATE SURVEY COMPLETED	
		125045	B. WING	B. WING		06/2020	
NAME OF PI	ROVIDER OR SUPPLIER	STREET AD	DRESS, CITY, STA	ATE, ZIP CODE			
HALE AN	UENUE RESTORATIVE C	CARE 1333 WAI. HILO, HI	ANUENUE AVE 96720	NUE			
(X4) ID PREFIX TAG	(EACH DEFICIENC	ATEMENT OF DEFICIENCIES Y MUST BE PRECEDED BY FULL LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD CROSS-REFERENCED TO THE APPROPR DEFICIENCY)	BE	(X5) COMPLETE DATE	
4 149	Continued From page	÷ 6	4 149	plans and treatments reflect prevention and promote resolution of pressure injuries. Results of this audit will be provided to DON for follow up and additional training of nurses as needed MDS or designee will conduct weekly reviews of the Braden Assessments completed that week to ensure care pand treatments are updated and reflect of the current status of the resident. SDC or designee will complete Visual Observation audits weekly for 2 identifications. The results of these audits will provided to the DON/designee for further view and needed interventions. The DON/designee will report the results of audits for 90 days, along with any corrective action to the QAPI committee for review and further recommendation and until substantial compliance is achieved and maintained. RD will complete the hydration audit for the next 90 days to ensure residents a offered & encouraged sufficient fluids maintain proper hydration. Results of these audits will be taken to the QAPI committee for review and determined when substantial compliance has bee achieved.	d. lan ctive fied roper d be her of the ee ns		
4 159	11-94.1-41(a) Storage	e and handling of food	4 159			4/17/20	
		orocured, stored, prepared, ed under sanitary conditions.					
		e food items shall be stored entilated room not subject					

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STATEMENT OF DEFICIENCIES (X1) PROVIDER/SUPPLIER/CLIA AND PLAN OF CORRECTION IDENTIFICATION NUMBER:				(X3) DATE SURVEY COMPLETED		
7.1.12 . 2.1.1			A. BUILDING:	A. BUILDING:		
125045			B. WING		03/06/2020	
NAME OF P	ROVIDER OR SUPPLIER	STREET A	DDRESS, CITY, ST	ATE, ZIP CODE		
			IANUENUE AVE			
HALE AN	UENUE RESTORATIVE C	ARE HILO, HI				
(X4) ID	SUMMARY ST	· · · · · · · · · · · · · · · · · · ·	ID	PROVIDER'S PLAN OF CORRECTION	N (X5)	
PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)		PREFIX TAG	(EACH CORRECTIVE ACTION SHOULD CROSS-REFERENCED TO THE APPROPF DEFICIENCY)	BE COMPLETE	
4 159	Continued From page	e 7	4 159			
	to seenage or wa	astewater backflow, or				
	contamination by con					
	rodents, or verm	_				
		,				
	(2) Perishable f	oods shall be stored at the				
	proper temperatures	to conserve nutritive value				
	and prevent spoi	lage.				
	This Ctatute is met us	at an aviidamaad buu				
	This Statute is not m Based on observation	_		Corrective Action		
		of the facility's policy and		All identified items listed in the refrige	rator	
		ty failed to store food in		were disposed of during the surveyor		
	-	essional standards for food		Items stored on the floor were delivered		
	-	acility labeled food items;		just before the kitchen survey began.		
	however, did not disp	ose of the items in		soon as the tour with the surveyor wa	s	
	accordance with their	policy and procedure. The		completed, which was just after groce	ries	
	_	items stored on the floor and		were delivered, the delivered items we	ere	
		hrough the kitchen without a		put away immediately on appropriate		
	hair restraint.			shelving as required by regulation and		
	Cindings in aluda.			keeping with our usual delivery proces		
	Findings include:			The contactor was contacted immedia and educated about hair restraints	itery	
	1) On 03/03/20 at 09	:45 AM an initial tour of the		expectations during any visits in the		
	kitchen was completed with the Food Service Manager (FSM) and the Registered Dietitian (RD) for part of the tour. The observation found the			kitchen in. He was again reminded at	the	
				time of his next visit and was wearing		
				proper hair restrain.		
following items stored in the refrigerator, labeled			Identification of others			
	•	e item and dated: garlic		FSD completes a daily check of food	to	
		chup (02/24/20); mushroom		ensure proper labeling. Food has		
	, , , , ,	sauce (02/10/20); and a		consistently been stored on proper		
		ped cabbage, fish cake and		shelving after delivery in a timely fash		
	` '	The FSM stated the bowl of		No other contractors have entered the		
		nd noodles were prepped to		kitchen without proper hair restraints s		
		he FSM was asked how s kept before it is thrown		the date of the survey. Nothing further has been identified.	'	
		d three days. On the top		Systematic changes		
		of miso with no label of		Staff were educated on 3/3/20 during	the	
		was asked how long are		course of the survey regarding food		
		ept before it is thrown out,		labeling and disposal of outdated food	J.	

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Hawaii Dept of Health, Office of Health Care Assurance

AND PLAN OF CORRECTION IDENTIFICATION NUMBER: 125045 B. WING	STATEMENT	Γ OF DEFICIENCIES	(X1) PROVIDER/SUPPLIER/CLIA			(X3) DATE SURVEY	Y
MAKE OF PROVIDER OR SUPPLIER ### STREET ADDRESS, CITY, STATE, ZIP CODE ### 1333 WAINNUENUE AVENUE ### HILO, HI 96720 ### 14 159 Continued From page 8 the FSM reported three days. Also, observed a plastic container storing sliced ham cold cuts. The FSM removed the tub of miso and container of sliced ham. Dietary Staff (DS)1 was observed removing the ham from the container. The label affixed by the facility appeared to have a date of 02/21/20 (the label was compromised as it was squashed. However, Dietary Staff (DS)1 reported the date is 02/29/20. DS1 was asked how long food items are stored after opening. DS1 replied food items are sually kept for three days; however, the ham is cooked so it can be kept for up to two weeks. The RD provided the policy for Food Safety. The section entitled "Cold Food Storage" notes the following, "Leftovers are dated properly and discarded". A review of the policy for "Labeling Food Items" in otes the following, "Once the name of the food items is written on the label, the date that the item was opened also is written there" and "Use the recorded date to ensure that leftover food is used within the appropriate amount of time". STREET ADDRESS, CITY, STATE, ZIP CODE 1333 WAINNUENUE AVENUE #### HILO, HI 96720 PREFIX TAG PREFIX TAG PREFIX CRACH CORRECTIVE ACTION SHOULD BE CRACH CORRECTIVE ACTION SHOULD	AND PLAN (OF CORRECTION	IDENTIFICATION NUMBER:	A. BUILDING:		COMPLETED	
MALE OF PROVIDER OR SUPPLIER ### STREET ADDRESS, CITY, STATE, ZIP CODE ### 1333 WAINNUENUE AVENUE ### HILO, HI 99720 ### 14 159 **Continued From page 8** ### the FSM reported three days. Also, observed a plastic container storing sliced ham cold cuts. The FSM repoved the tub of miso and container of sliced ham. Dietary Staff (DS)1 was observed removing the ham from the container. The label affixed by the facility appeared to have a date of 02/21/20 (the label was compromised as it was squashed. However, Dietary Staff (DS)1 reported the date is 02/29/20. DS1 was asked how long food items are stored after opening. DS1 replied after opening of three days; however, the ham is cooked so it can be kept for up to two weeks. The RD provided the policy for Food Safety. The section entitled "Cold Food Storage" notes the following, "Leftovers are dated properly and discarded after 72 hours unless otherwise indicated". A review of the policy for "Labeling Food Items" in the section entitled "Cold Food Storage" notes the following, "Once the name of the food items is written on the label, the date that the item was opened also is written there" and "Use the recorded date to ensure that leftover food							
ALE ANUENUE RESTORATIVE CARE 1333 WAIANUENUE AVENUE HILO, HI 99720			125045	B. WING		03/06/202	20
(A4 1D PREFIX TAG SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY STATEMENT OF DEFICIENCIES) (PREFIX TAG REGULATORY OR LSC IDENTIFYING INFORMATION) 4 159 Continued From page 8 the FSM reported three days. Also, observed a plastic container storing sliced ham cold cuts. The FSM removed the tub of miso and container of sliced ham. Dietary Staff (DS)1 was observed removing the ham from the container. The label affixed by the facility appeared to have a date of 02/21/20 (the label was compromised as it was squashed. However, Dietary Staff (DS)1 reported the date is 02/29/20. DS1 was asked how long food items are usually kept for three days; however, the ham is cooked so it can be kept for up to two weeks. The RD provided the policy for Food Safety. The section entitled "Cold Food Storage" notes the following, "Leftovers are dated properly and discarded after 72 hours unless otherwise indicated". A review of the policy for "Labeling Food Items" notes the following, "Once the name of the food items is written on the label, the date that the item was opened also is written there" and "Use the recorded date to ensure that leftover food is used within the appropriate amount of time". PREFIX TAG REQULATORY OR LSC IDENTIFYING INFORMATION) PREFIX TAG REQULATORY OR LSC IDENTIFYING INFORMATION) PREFIX TAG REGULATORY OR LSC IDENTIFYING INFORMATION) The FSM reported three days. Also, observed a plastic container of the food storage to ensure compliance of the food storage to ensure compliance of the food storage to ensure compliance with labeling and disposing of outlate foods to daily checks of the food storage to ensure compliance with labeling and disposing of outlate foods to deck list was implemented on 3/4/20 to document daily compliance observations by the FSD. Cooks were educated on 4/15/20 to ensure their compliance observations by the FSD. Coo	NAME OF P	ROVIDER OR SUPPLIER	STREET AD	DRESS, CITY, STA	ITE, ZIP CODE		
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the bottom were stored on the floor. The FSM reported these items were just delivered and had not been put away. The boxes had manufacturers' label of bread, croissant, and butter spread. Observed the box placed on the floor of the refrigerator was wet and smashed. Inquired what was stored in this box, the FSM replied it may be pork butt. 3) During the initial tour, observed a gentleman walking around the kitchen without a hair	4 139	the FSM reported threplastic container storic. The FSM removed the of sliced ham. Dietar removing the ham from affixed by the facility at 02/21/20 (the label was squashed. However, the date is 02/29/20. food items are stored food items are usually however, the ham is on up to two weeks. The RD provided the section entitled "Cold following, "Leftovers at discarded after 72 how indicated". A review of Food Items" notes the of the food items is with the item was ope and "Use the recorder leftover food is used warmount of time". 2) Further observation freezer with two stacks the bottom were stored reported these items and the note of the refrigeration of the initial to the second of the initial to the second of the initial to the second of the refrigeration	ee days. Also, observed a ng sliced ham cold cuts. e tub of miso and container y Staff (DS)1 was observed m the container. The label appeared to have a date of as compromised as it was Dietary Staff (DS)1 reported DS1 was asked how long after opening. DS1 replied y kept for three days; cooked so it can be kept for policy for Food Safety. The Food Storage" notes the are dated properly and urs unless otherwise of the policy for "Labeling e following, "Once the name ritten on the label, the date ned also is written there" d date to ensure that within the appropriate In with the FSM found a as of boxes. The boxes on ed on the floor. The FSM were just delivered and had the boxes had of bread, croissant, and oved the box placed on the are was wet and smashed. Ored in this box, the FSM is butt.	4 133	checks of the food storage to ensure compliance with labeling and disposin outdate foods. A daily check list was implemented on 3/4/20 to document of compliance observations by the FSD. Cooks were educated on 4/15/20 to ensure their compliance with daily observation documentation. Staff were also educated 3/3/20 to highlight their responsibility to ensure any service contractors wear proper hair restraints. Additionally, a sign has been placed of the two exterior kitchen doors to remir vendors of the expectation for hair restraints when entering the food production area. Monitoring of systemic changes FSD reviews the compliance checklist daily for completion. If noncompliance found on the checklist, the FSD will foup with the cook to investigate the variance and expectation. The compliance checklist will be audited we summary report provided to the QAPI committee for trending for the next 60	g of aily e a. n d all e is	

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Hawaii Dept. of Health, Office of Health Care Assurance

STATEMENT OF DEFICIENCIES (X1) PROVIDER/SUPPLIER/CLIA AND PLAN OF CORRECTION IDENTIFICATION NUMBER:		(X2) MULTIPLE CONSTRUCTION A. BUILDING:			(X3) DATE SURVEY COMPLETED	
125045			B. WING			/06/2020
	ROVIDER OR SUPPLIER UENUE RESTORATIVE C	1333 WA	DDRESS, CITY, STA IANUENUE AVE 96720			
(X4) ID PREFIX TAG	(EACH DEFICIENC)	ATEMENT OF DEFICIENCIES Y MUST BE PRECEDED BY FULL SC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRE (EACH CORRECTIVE ACTION SH CROSS-REFERENCED TO THE APP DEFICIENCY)	OULD BE	(X5) COMPLETE DATE
4 159	contractor and workin Inquired whether the owear a hair restraint. would follow up on thi	g on the refrigerant. contractor is required to The FSM replied, he/she s. confirmed contractors in the	4 159			

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